

CHEF'S CHOICE  
MENU

EN

OTIUM  
Lounge | Restaurant



# CHEF'S CHOICE MENU

**Smoked trout rillettes**  
with raw fennel salad,  
orange vinaigrette and seaweed biscuit

(14.00)

OR

**Coppa di Parma** with sweet and sour vegetables  
and tartare of bell pepper and watermelon

(14.00)

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**Creamy lemon risotto**  
with shellfish and glasswort

(15.00)

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Skin fried **mullet**, summer beetroot  
and apple beurre blanc

(26.00)

OR

**Blade steak** with grilled vegetables,  
rosemary potatoes and a gravy of roasted garlic

(24.00)

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A variety of 4 **cheeses**  
with tomato jam and fig bread

(14.50)

OR

**Bavarois and confiture of red fruit**  
with raspberry sorbet  
and white chocolate crumble

(14.00)

# OUR MENUS

OUR CULINARY TEAM CREATED  
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

## MENU OTIUM

4 COURSE

42.50

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## MENU TASTE

3 COURSE

36.50

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## MENU FLAVOR

2 COURSE

29.50

## WINE PAIRINGS

Accompanying wines for the ultimate  
wine and dine combination

- 4 glasses 32.00
- 3 glasses 24.00
- 2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR  
MORE WINE OPTIONS BY THE GLASS/BOTTLE